



# The Bat & Ball

## Christmas Party Menu 2010

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Amuse-bouche of spiced parsnip soup

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### Starters

Trio Of Smoked Fish  
*Mackerel, Trout & Salmon with homemade horseradish cream*

Homemade Carrot Soup (v)  
*Finished with herb crème fraîche*

Duck & Cointreau Parfait  
*With toasted croutes*

Spicy Chickpea & Coriander Cake (v)  
*With sweet chilli sauce*

### Mains

Roast Turkey Ballontine  
*With all the trimmings*

Artichoke, Sun-Blushed Tomato & Goats Cheese Tart (v)  
*With a rocket salad & new potatoes*

Aged Sirloin of Beef  
*Finished with garlic butter & served with chunky chips & house salad*

Slow Cooked Shoulder of Lamb  
*On minted mash with a rosemary jus*

Grilled Cod Loin  
*With lime-crushed peas & roasted new potatoes*

### Puddings

Homemade Malteser Cheesecake

Traditional Christmas Pudding

Homemade Apple Crumble

Selection of Cheese & Biscuits

Please speak with us prior to your arrival if you are concerned about allergies or intolerances, we will be happy to help. Unfortunately we cannot guarantee that any of our dishes are nut free.

(v) Indicates that the dish is suitable for vegetarians.

£20.00 for two courses – £25.00 for three courses.

A non-refundable deposit of £5.00 per person will be required to confirm your booking and will be deducted from your final bill.

All deposits are payable by cheque or credit/debit card only.

Please make cheques payable to: The Bat and Ball.

This menu will run from 1st-23rd December. All tables wishing to eat from this menu must pre-order using the tick sheet provided at least 1 week beforehand.

